

NON-ALCOHOLIC

Hot Drinks	Regular	Large
Flat White	\$5.00	\$6.00
Latte	\$5.00	\$6.00
Cappuccino	\$5.00	\$6.00
Hot Chocolate	\$5.00	\$6.00
Mochaccino	\$5.50	\$6.50
Chai Latte	\$5.50	\$6.50
Pot of Tea (English tea, Peppermint, Green tea)		\$6.50

Soft Drinks	Glass	Handle
Coke	\$6.00	\$8.50
Coke Raspberry	\$6.50	\$8.50
Coke Zero	\$6.00	\$8.50
Lemonade	\$6.50	\$8.50
Lemonade Raspberry	\$6.50	\$8.50
Dry Ginger Ale	\$6.00	\$8.50
Ginger Beer	\$6.00	\$8.50
Lemon Lime Bitters	\$7.00	\$8.50

Juice	Glass	Handle
Orange, Apple, Tomato, Pineapple, Cranberry	\$6.00	\$8.50

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WHITE WINES

Sauvignon Blanc

		Glass	Bottle
Mt Difficulty Roaring Meg	Otago	\$15.00	\$65.00
Main Divide	North Canterbury	\$14.00	\$60.00
Wither Hills	Marlborough	\$13.00	\$55.00
Giesen	Marlborough	\$12.00	\$50.00
Giesen Light	Marlborough	\$12.00	\$50.00

Pinot Gris

Mt Difficulty Roaring Meg	Otago	\$15.00	\$65.00
Main Divide	North Canterbury	\$14.00	\$60.00
Giesen	Marlborough	\$12.00	\$50.00

Chardonnay

Main Divide	North Canterbury	\$14.00	\$60.00
Giesen	Marlborough	\$12.00	\$50.00

Rose

Main Divide	North Canterbury	\$14.00	\$60.00
Wither Hills	Marlborough	\$13.00	\$56.00

Riesling

Main Divide	Waipara Valley	\$14.00	\$60.00
Wither Hills	Marlborough	\$13.00	\$56.00

SPARKLING WINES

Jacobs Creek Prosecco	\$15.00	\$65.00
Lindauer Fraise	\$14.00	\$60.00
Lindauer Brut	\$13.00	\$55.00
Lindauer Pinot Gris	\$13.00	\$55.00

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RED WINES

Pinot Noir		Glass	Bottle
Mt Difficulty Roaring Meg	Otago	\$16.00	\$70.00
Main Divide	Waipara Valley	\$15.00	\$65.00
Giesen	Marlborough	\$13.00	\$55.00
Merlot			
Main Divide	Waipara Valley	\$14.00	\$60.00
Giesen	Hawke's Bay	\$12.00	\$52.00
<u>Shiraz</u>			
Grant Burge	Australia	\$14.00	\$60.00
<u>Cabernet Sauvignon</u>			
Grant Burge	Australia	\$14.00	\$60.00

SPIRITS

(Single \$11.00 Double \$14.00)

Whiskey: Jameson, Canadian Club, Jim Beam Bourbon, Jack Daniels, Chivas Regal, Johnnie Walker Black Label, The Glenlivet

Rum: Bacardi, Malibu, Captain Morgan's Spiced, Appleton Estate, Coruba

Gin: Bombay Sapphire Gin, Gordon's Gin, Malfy Pink Gin, Gordon's Pink Gin

Vodka: Absolute, Smirnoff, Absolute Vanilla

Pimm's, Bailey's, Kahlua, St-Remy Brandy, Frangelico

Shots: Jose Cuervo Especial Tequila, Jagermeister

All Spirits served with your choice of mixers:

Soda Water, Lemonade, Dry Ginger Ale, Tonic Water or Coke

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BEERS

Tap Beer

	Glass	Handle
DB Draught 4%	\$9.00	\$13.00
Cassels Lager 4.3%	\$10.00	\$14.00
Montheith's Hazy 5.5%	\$10.00	\$14.00
Montheith's Apple Cider 4.5%	\$10.00	\$14.00
Cassels Milk Stout 5.2%	\$10.00	\$15.00
Cassels Nectaron IPA 6.1%	\$10.00	\$15.00

Bottled Beer

Corona	\$11.00
Stein-lager Classic	\$11.00
Summit Ultra (Low Carb)	\$10.00
Heineken	\$11.00
Heineken Zero	\$10.00
Montheith's Light	\$10.00
Speights, Speights Old Dark	\$10.00

Craft Bottled Beer

Tuatara Hazy Pale Ale	\$13.00
Panhead Super Charger	\$14.00
Panhead Rat Rod	\$13.00
Three Boys Pilsner	\$13.00
Three Boys IPA	\$13.00

Ciders

Rekorderlig Passionfruit-Lime 500ml	\$16.00
Rekorderlig Forest Berries 500ml	\$16.00

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LUNCH MENU

TILL 5PM

BOWL OF FRIES (GFO) \$12.90

LOADED WEDGES \$22.00

Potato wedges topped with bacon, cheese, sour cream & sweet chilli sauce

CHEESY GARLIC BREAD \$15.00

A crispy, golden ciabatta baguette infused with rich garlic butter and topped with a generous layer of melted cheese.

CRISPY MOROCCAN CHICKEN \$20.00

Juicy chicken tenders marinated in aromatic Moroccan spices fried to perfection served alongside a fresh green salad.

FISH AND CHIPS (GFO/DFO) \$26.00

Beer battered fish of the day served With chips, salad and tartare sauce.

Pan-fried fish extra: \$4.50

CHICKEN SCHNITZEL \$30.00

Crispy, golden chicken schnitzel freshly fried and served with a fresh green salad mix, seasoned chips, and a side of rich homemade gravy.

BEEF SCHNITZEL \$32.00

Crispy crumbed beef schnitzel served with a fresh green salad, golden fries, and rich homemade gravy on the side.

FETTUCCINE PASTA \$31.00

Fettuccine pasta tossed in a creamy white wine sauce with sautéed mushrooms, caramelized onions, and garlic

Add Chicken: \$4.90

TACOS **\$25.00**

CHICKEN TACOS

Fried chicken tender, coleslaw, Pico-de- Gallo, Chipotle Aioli on soft shell tacos

FISH TACOS

Beer-battered Fish, coleslaw, Pico-de- Gallo, Chipotle Aioli on soft shell tacos

BEEF TACOS

BBQ Beef Brisket, coleslaw, Pico-de- Gallo on soft shell tacos

NACHOS

Your choice of topping:

- **Beef Nachos-----\$28.00**
- **Hearty Vegetarian Mix----- \$25.00**

A flavourful selection generously topped with melted mozzarella, nacho mix, sour cream, sweet chilli, and fresh salsa.

(GFO: Gluten-Free Option | DFO: Dairy-Free Option)

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ALL DAY MENU

BURGERS

CHICKEN BURGER **\$27.50**

Crispy Chicken thigh, Bacon, Lettuce, Red Onions, Swiss cheese, Tomato Relish, and Chipotle Aioli served with fries

ANGUS BEEF BURGER (GFO) **\$27.50**

Angus Beef Pattie, Bacon, Red Onion, Tomato, Lettuce, Swiss cheese, Pickle, Garlic Aioli and Onion marmalade, served with fries

VEGE BURGER (GFO) **\$26.00**

Vegetable Pattie, Cheese, Pickle, Tomato, Lettuce, Red Onions, Tomato relish, Chipotle Aioli and served with fries

SALADS

FALAFEL SALAD (GF, VG) **\$29.00**

Falafel, Green leaves, Cucumber, Red Onions, Sun-dried Tomatoes, Olives, Cherry tomatoes, fried Shallots, hummus and herb dressing.

TUSCAN SALAD (GFO, DFO) **\$30.00**

Tuscan Chicken, Green Leaves, Cucumber, Red Onion, Cherry tomato, Feta, Sun-dried Tomatoes, Olives, Coriander ginger & lime dressing

DUCK SALAD (GFO, DFO) **\$32.00**

Slow cooked duck breast, green leaves, cherry tomato, onion, cucumber, crispy noodles and Coriander, ginger & lime dressing

KIDS MENU

FISH & CHIPS (GFO) **\$17.00**

Fish of the day served with fries
(Pan-Fried Extra \$3.00)

MINI HOTDOG **\$15.90**

Served with fries

CHICKEN NUGGETS (GFO) **\$15.90**

Served with fries

CHEESE BURGER (GFO) **\$17.90**

Beef Pattie, cheese, tomato sauce

KIDS SUNDAE (GF) **\$7.00**

Vanilla ice cream
Topped with Sprinkles, a wafer
and your choice of sauce
Chocolate, Caramel or Strawberry

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ENTREES

CHEESY GARLIC BREAD

\$15.00

A crispy, golden ciabatta baguette infused with rich garlic butter and topped with a generous layer of melted cheese. A warm, cheesy delight perfect for sharing or enjoying on its own!

CRISPY MOROCCAN CHICKEN

\$20.00

Juicy chicken tenders marinated in aromatic Moroccan spices fried to perfection served alongside a fresh green salad

SATAY CHICKEN (GF)

\$22.00

Tender chicken skewers grilled to perfection, coated in satay sauce for the perfect balance of taste and texture served with a fresh salad

CHILLI GARLIC PRAWNS (GFO)

\$22.00

Tiger prawns sautéed in Garlic, butter and finished with cream served on Garlic bread

THAI MUSSELS (GFO)

\$25.00

Freshly green lipped mussels in shells cooked in creamy white wine sauce accompanied by garlic bread

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MAINS FROM 5PM

CHICKEN SCHNITZEL \$30.00

Crispy, golden chicken schnitzel freshly fried and served with a fresh green salad mix, seasoned chips, and a side of rich homemade gravy.

BEEF SCHNITZEL \$32.00

Crispy crumbed beef schnitzel served with a fresh green salad, golden fries, and rich homemade gravy on the side.

CHEF'S CHOICE PRIME ROAST (GFO) \$32.00

Tender, prime oven-roasted meat, served with seasonal roast vegetables and a rich Savoury gravy.

PROSCIUTTO CHICKEN THIGH (GF) \$34.00

Boneless Chicken Leg stuffed with Spinach and Goat cheese served on potato mash with greens and Creamy Cranberry sauce.

1/2kg PORK RIBS (GFO, DFO) \$35.00

Sticky sauce glazed ribs with crispy potato chips, coleslaw, sweet chilli and sour cream. **Add Potato Wedges: \$3.00**

FISH & CHIPS (GFO, DFO) \$36.00

Beer-battered fish, served with crispy chips, green salad, and tartare sauce. **(Pan-Fried Extra \$4.50)**

FETTUCCINE PASTA \$31.00

Fettuccine tossed in a creamy white wine sauce with sautéed mushrooms, caramelized onions, and garlic.

Add Chicken: \$4.90

PORK BELLY (GFO) \$37.00

Slow-cooked pork belly served with creamy potato mash, apple puree, seasonal greens and rich jus

MORROCAN LAMB SHANK (GFO) \$37.00

Braised lamb shank with herbs and spices, served on creamy mash with seasonal vegetables, shallot crisps and lamb jus

GRILLED STEAKS (GFO, DFO)

Sirloin 250g \$42.00

Ribeye 250g \$46.00

Tomahawk 500g \$56.00

All Steaks cooked as per your liking served with Chips and salad, sauce of your choice: - Mushroom sauce, Pepper sauce, Red wine jus, Garlic butter & Gravy

ADD SIDES

Creamy Mash \$6.00

Pan-Fried Mushrooms \$5.00

Green Salad Bowl \$7.00

Seasonal Vegetables \$6.00

2 x Fried eggs \$6.00

Side of Fries \$6.00

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DESSERTS

Crème Brule (GFO)

\$17.00

Served with Whipped cream & berry compote

CHOCOLATE BROWNIE (GFO)

\$15.00

Served with hot chocolate sauce, vanilla ice cream & berry compote

STICKY DATE & FIG PUDDING

\$17.00

Served with hot caramel sauce and vanilla ice cream

DESSERT OF THE DAY

\$16.00

Chef's dessert of the day

ICE CREAM SUNDAE (GFO) SMALL \$7.00 LARGE \$15.00

Vanilla ice cream topped with whipped cream, Sprinkles, wafer and your choice of sauce
Chocolate, Caramel or Strawberry.

PENFOLDS FATHER GRAND TAWNY

PORT \$9.00

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